

Fond du Lac County Senior Dinning Program Menu 1 Dates: July 9th to August 10th, 2012

<u>Mon., July 9th</u> Spaghetti and Meat sauce Parmesan Cheese French Cut Gr.Beans Lettuce Salad w/ Italian Drsg Fresh Fruit Vienna Bread	<u>Tues., July 10th</u> Ring Bologna Ketchup / Mustard German Potato Sald Baked Beans Mandarin Oranges Apple Squares White Bread	<u>Wed., July 11th</u> Southern Fried Chicken Mashed Potatoes Gravy Spinach Macaroni Salad Oatmeal Raisin Cookie Dinner Roll	<u>Thurs., July 12th</u> Salisbury Steak Whipped Potatoes Homemade Gravy Baby Whole Carrots 3 Bean Salad Strawberry Shortcake w/ Topping Wheat Bread	<u>Fri., July 13th</u> Pork Chop in Gravy Red Jacket Potatoes Marg.Pat Red Cabbage Fruit Cocktail Ice Cream Poppyseed Muffin
<u>Mon., July 16th</u> Baked Ham in Pineapple Glaze Scalloped Potatoes Broccoli Cuts Pickled Beet Salad Hunter's Pudding Marble Rye	<u>Tues., July 17th</u> Roast Beef Mashed Potatoes Gravy Summer Blend Veg. Sunshine Salad Sherbet Wheat Bread	<u>Wed., July 18th</u> Hamburger on a Bun Ketchup / Mustard Chopped Onions Oven Brown Potatoes Rivera Blend Veg Cucumber Salad Banana Cake	<u>Thurs., July 19th</u> Pizza Casserole Italian Blend Veg. Tossed Salad w/ French Dressing Fresh Fruit Sourdough Bread	<u>Fri., July 20th</u> BBQ Chicken Yams Cr. Style Corn Butterscotch Pudding Ambrosia Salad White Bread
<u>Mon., July 23rd</u> Roast Turkey Bread Dressing Gravy Carrot Coins Tropical Fruit Blueberry Torte White Bread	<u>Tues., July 24th</u> Ham Loaf Backwoods Potatoes Cooked Cabbage Perfection Salad Peanut Butter Cookie Wheat Bread	<u>Wed., July 25th</u> BBQ Ribs Au Gratin Potatoes Whole Kernel Corn Peaches Cherry Crisp Russian Rye	<u>Thurs., July 26th</u> Meatballs in Gravy Steamed Rice Squash Tomato / Onion Salad P.A. Upside Down Cake Vienna Bread	<u>Fri., July 27th</u> Pork Loin Dumpling Gravy Peas Carrot Raisin Salad Fresh Fruit Marble Rye Bread
<u>Mon., July 30th</u> Tender Beef Steaks In Mushroom Gravy Baked Potatoes Sr.Cream/ Marg Pat Sliced Beets Creamy Coleslaw Carrot Cake w/ Cr. Cheese Frosting White Bread	<u>Tues., July 31st</u> Herb Chicken Mashed Potatoes Gravy Wisconsin Blend Veg. Under The Sea Salad Ranger Cookie Cranberry Orange Muffin	<u>Wed., August 1st</u> Pork Chop Suey Over Rice Soy Sauce Chow Mein noodles Oriental Blend Veg. Pineapple Tidbits Vanilla Pudding Sourdough Bread	<u>Thurs., August 2nd</u> Meatloaf w/ Ketchup Parsley Potatoes Country Blend Veg. Apple Rings Peach Cobbler Wheat Bread	<u>Fri., August 3rd</u> Brat on a Bun Mustard /Ketchup Chopped Onions O'Brien Potatoes Sauerkraut Lime CC Salad Lazy Daisy Cake
<u>Mon., August 6th</u> Macaroni & Cheese Tomato / Zucchini Pea and Cheese Sald Jell-O Poke Cake w/ Topping Corn Bread Muffin	<u>Tues., August 7th</u> Pork Steak In gravy Boiled Potatoes Marg. Pat Honey Glazed Carrots Citrus Blend Fruit Tapioca Pudding Sourdough Bread	<u>Wed., August 8th</u> Sloppy Joes on a Bun Tri-Tator Hash browns Mixed Vegetables Fresh Fruit Lemon Bars	<u>Thurs., August 9th</u> Roast Chicken Whipped Potatoes Gravy California Blend Veg. Chilled Pears Sherbet White Roll	<u>Fri., August 10th</u> Beef Tips Over Noodles Brussels Sprouts Purple Plums Birthday Cake Vienna Bread

*Menus are subject to change
*2% Milk, and Margarine

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